

In the Claims:

Kindly amend the claims as follows:

1. (Original) Cream filler composition, characterised in that it comprises:

- a lipid fraction composed of a vegetable oil having a SFI of 0 at room temperature, a saturated fat fraction representing between 0 % and 5 % w/w of the total lipid fraction and a partially hydrogenated fat fraction representing between 0 % and 1 % w/w of the total lipid fraction,
- a powder sweetener composition,
- and a wheat gluten fraction having an increase gliadin content compared to the natural gliadin content in wheat gluten.

2. (Original) Cream filler composition according to claim 1, characterised in that it comprises:

- from 25 - 60 % by weight of a lipid fraction composed of a vegetable oil having a SFI of 0 at room temperature, a saturated fat fraction representing between 0 % and 5 % w/w of the total lipid fraction and a partially hydrogenated fat fraction representing between 0 % and 1 % w/w of the total lipid fraction;
- from 40 to 70 % by weight of a powder sweetener composition;
- and from 1 to 15 % by weight of a wheat gluten fraction having an increased gliadin content compared to the natural gliadin content of wheat gluten.

3. (Original) Cream filler composition according to claim 2, characterised in that it comprises:

- from 30 - 50 % by weight of a lipid fraction composed of a vegetable oil having a SFI of 0 at room temperature, a saturated fat fraction representing between 0 % and 5 % w/w of the total lipid fraction and a partially hydrogenated fat fraction representing between 0 % and 1 % w/w of the total lipid fraction;
- from 45 to 65 % by weight of a powder sweetener composition;
- and from 3 to 12 % by weight of a wheat gluten fraction having an increased gliadin content compared to the natural gliadin content of wheat gluten.

4. (Currently amended) Cream filler composition according to ~~any one of the preceding claims~~ claim 1, characterised in that the powder sweetener composition comprises one or more carbohydrate-based sweeteners.

5. (Currently amended) Cream filler composition according to ~~any one of the claims 1 to 3~~ claim 1, characterised in that the powder sweetener composition comprises one or more high intensity sweeteners.

6. (Currently amended) Cream filler composition according to ~~any one of the claims 1 to 3~~ claim 1, characterised in that the powder sweetener composition comprises a combination of one or more carbohydrate-based sweeteners and high intensity sweeteners.

7. (Currently amended) Cream filler composition according to ~~any one of the claims 1 to 6~~ claim 1, characterised in that the wheat gluten fraction comprises a gliadin-rich fraction wherein the gliadin/glutenin ratio is at least 2, as determined by means of the solvent fractionation method.

8. (Original) Cream filler composition according to claim 7, characterised in that the wheat gluten fraction comprises a gliadin-rich fraction wherein the gliadin/glutenin ratio is at least 2,5 as determined by means of the solvent fractionation method.

9. (Original) Cream filler composition according to claim 8, characterised in that the wheat gluten fraction comprises a gliadin-rich fraction wherein the gliadin/glutenin ratio is at least 3, as determined by means of the solvent fractionation method.

10. (Currently amended) Cream filler composition according to ~~any one of claims 1 to 9~~ claim 1, characterised in that the wheat gluten fraction is obtained by means of the following method:

- the gluten are dispersed continuously or not in water up to a dry substance varying between 5 and 30 %, by which
- the pH of the dispersion is monitored between 4,4 and 4,8, and
- the gluten - water mixture is submitted to shearing actions, through which the dispersion, continuously or not, can be fractionated in gliadin- and glutenin-rich fractions, by

which a single gliadin-rich fraction with a gliadin/glutenin ratio of at least 2,5 is obtained, and a single glutenin-rich fraction with a gliadin/glutenin ratio of less than 0,8 is obtained.

11. (Currently amended) Method for preparing a cream filler composition according to ~~any one of the preceding claims~~ claim 1, characterised in that the cream filler composition is prepared batch-wise.

12. (Original) Method according to claim 11, characterised in that the batch-wise preparation is performed by first mixing the gliadin-rich fraction with the powder sweetener and then adding oil while mixing continuously until a homogeneous viscous cream is obtained.

13. (Original) Method according to claim 11, characterised in that the batch-wise preparation is performed by first mixing the gliadin-rich fraction with the oil and then adding the powder sweetener while mixing until homogenous.

14. (Currently amended) Method for preparing a cream filler composition according to ~~any one of the claims 1 to 10~~ claim 1, characterised in that the cream filler composition is prepared in a continuous way.

15. (Original) Method according to claim 14, characterised in that the continuous preparation is performed by continuously dosing the powder sweetener, the gliadin-rich fraction and the oil in a continuous mixing unit.

16. (Currently amended) Food compositions comprising a cream filler composition according to ~~any one of the claims 1 to 10~~ claim 1.